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A.D. 1852 . . . . . N° 875.

Leaven for Raising Dough.

PROVISIONAL SPECIFICATION left by the said Armand Jean Constantin Hudault at the Office of the Commissioners of Patents, with his Petition, on the 26th November 1852.

(*Void by reason of notice to proceed not having been given within the time prescribed by the Act.*)

I, ARMAND JEAN CONSTANTIN HUDAULT, of Paris, in the Republic of France, and of 16, Castle Street, Holborn, London, do hereby declare the nature of the said Invention for "**AN IMPROVED LEAVEN**" to be as follows: —

This improved leaven is thus obtained: — For a sack of flour weighing about 312 pounds about ten pounds of rice flour are to be put in the sack of flour, and also about 10 lbs. of flour of germinating barley, or of any germinating cereal as suitable for the purpose. The rice flour should be diluted in its weight of water. After 40 minutes, boiling water is added till the mixture has the consistency of a pap; it is then stirred up with a masher.

The flour of germinating barley then undergoes the same operation.

Afterwards the rice pap is slowly poured on that of the barley, taking care to mix them thoroughly.

The mixture then left three or four hours in a covered vessel, and afterwards uncovered and left to cool in the open air. If it be desirable to make a more powerful leaven, 20 instead of 10 pounds of barley flour must be employed. In the latter case, when the leaven is poured into the dough, 250 grammes of yeast, and about 10 pints of warm water are to be added. The whole is mixed and exposed to the air for an hour.

For the same quantity of flour from 300 to 312 pounds, the leaven may be made as follows:—10 pounds of flour of wheat, 10 pounds of rice flour, 625 grammes of sugar, and about a pint and a half of brandy at 21$\frac{5}{4}$ degrees (French).

The whole diluted in 30 or 45 pints of water. To dilute the rice flour, about 22 pints of water heated at about 55 degrees Reaumer.

The sugar is melted. Flour is added, taking care to stir it continually, so that it may not be clotted, and so that may mix thoroughly with the sugar. Separately about 10 lbs. of wheat flour are diluted in about 15 or 30 pints of water at the same temperature. This mixture is stirred.

At the moment of kneading the flour this leaven is added to the ordinary leaven. When the mixture of them is completed, the mixture is made with the dry flour as usual, having care to observe the quantity of water put in the new leaven so as to put that quantity less for the kneading. The same is to be observed for employing leaven containing more than 10 pounds of flour of germinated barley.

LONDON:
Printed by George Edward Eyre and William Spottiswoode,
Printers to the Queen's most Excellent Majesty. 1854.